



White Chocolate Gingersnap Blondies

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



266 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 2 large eggs
- ☐ 2 tablespoons extra virgin coconut oil
- ☐ 1 cup gold medal flour all-purpose
- ☐ 0.5 cup gingersnap cookies crushed finely
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 2 tablespoons blackstrap molasses

- ☐ 0.3 cup butter unsalted
- ☐ 1 teaspoons vegetable oil
- ☐ 1 cup chocolate chips white

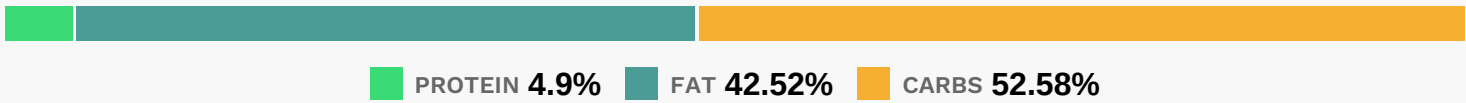
Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ baking pan
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F. and line an 8×8 inch baking pan with parchment paper.Melt butter in microwave safe bowl. Stir in ¾ Cup white chips until melted and smooth.
- ☐ Add the sugar, eggs, coconut oil and molasses.
- ☐ Mix to combine.
- ☐ Add flour, crushed gingersnaps, baking powder, salt and ½ Cup white chips.
- ☐ Pour into the dry ingredient bowl along with the melted white chip mixture.
- ☐ Mix until just combined.
- ☐ Pour batter into prepared baking dish.
- ☐ Bake for 35–40 minutes or until baked through.
- ☐ Let blondies cool completely. Melt 1 cup of white chocolate chips in microwave.
- ☐ Add 1–2 teaspoons vegetable oil to thin out.
- ☐ Drizzle over each serving if desired.

Nutrition Facts



Properties

Glycemic Index:29.26, Glycemic Load:21.81, Inflammation Score:-2, Nutrition Score:4.5356521852638%

Nutrients (% of daily need)

Calories: 266kcal (13.3%), Fat: 12.76g (19.63%), Saturated Fat: 6.11g (38.2%), Carbohydrates: 35.5g (11.83%), Net Carbohydrates: 35.08g (12.76%), Sugar: 24.81g (27.57%), Cholesterol: 44.32mg (14.77%), Sodium: 168.16mg (7.31%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.31g (6.62%), Selenium: 7.72µg (11.03%), Manganese: 0.2mg (9.99%), Vitamin B2: 0.15mg (8.81%), Folate: 28.27µg (7.07%), Vitamin B1: 0.11mg (7.04%), Iron: 1.16mg (6.46%), Phosphorus: 63.88mg (6.39%), Calcium: 57.67mg (5.77%), Vitamin E: 0.76mg (5.07%), Vitamin B3: 0.92mg (4.59%), Magnesium: 15.61mg (3.9%), Vitamin K: 3.96µg (3.78%), Potassium: 131.96mg (3.77%), Vitamin A: 167.78IU (3.36%), Vitamin B5: 0.31mg (3.14%), Copper: 0.06mg (3.12%), Vitamin B12: 0.17µg (2.77%), Vitamin B6: 0.05mg (2.71%), Zinc: 0.33mg (2.22%), Fiber: 0.42g (1.66%), Vitamin D: 0.24µg (1.58%)